



Approval # Product # 201613-H

Industry Services Division  
1400 East Washington Avenue  
P.O. Box 7302  
Madison, WI 53701-7302

## Wisconsin Building Product Evaluation

Material

Fast Eddy's™ by Cookshack  
Models: FEC300, FEC500 & FEC750

Manufacturer

KPH Construction  
1237 W Bruce Rd  
Milwaukee, WI 53402

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### SCOPE OF EVALUATION

The Fast Eddy's™ model FEC300, FEC500 & FEC750 pellet fired rotisserie smoker ovens manufactured by Cookshack corporation have been evaluated for use as pellet fired rotisserie smoker ovens for use without a kitchen hood in accordance with the below cited International Mechanical Code (IMC) requirements of the current Wisconsin commercial building code. This approval is for installation of these units without the Type I or Type II kitchen hood required over all commercial cooking appliances per 2009 IMC 507 provisions.

### DESCRIPTION AND USE

The Fast Eddy's™ models FEC300/500/750 pellet fired rotisserie smoker ovens by Cookshack are designed and operated to produce barbecue and smoked foods. These units are NSF and USDA approved, Warnock Hershey and ETL Listed Commercial Cooking Equipment in the USA. The smoker oven is fueled by food-grade wood pellets and must be vented to the outdoors by the 5" flue at the top of each appliance. Additionally, the accessory Smoke Evacuator System

must be installed on this appliance to permit operation without a kitchen hood per 2009 IMC 507.

- Provisions must be made for adequate supply air for the oven. If the oven is to be installed in a room of building utilizing exhaust fans, that room must be supplied with a supply or transfer air system at a rate equal or greater than the exhausted air rate.
- Units are constructed of 14-gauge double walled stainless steel interior and 18-gauge stainless steel exterior with 850°F Spin-Glas™ Insulation.
- Fuel source is 100% wood, food grade pellets. The consumption at 250°F is about 2 pounds of pellets per hour from the hopper portion of the appliance containing an automatic feeding system.
- Interior cooking chamber is separated from furnace area so that the fire is not in direct contact with the cooking area. All particulate from the furnace area has to come up past a baffle and into the top of the cooking chamber. Flue gasses must then drop to the bottom of the cooking chamber before exiting the 5" flue at the top rear of the appliance. Flue length is limited to 30 feet maximum and no more than two 90 degree elbows for the minimum 5" diameter of type "L" pipe extending at least 2 feet above any point in the roof within 10 feet of the flue.
- Control panel sets operation of this appliance for smoking at a lower temperature, then cooking at higher temperature and finally after an audible signal is given the unit will go into resting at a lower temperature to hold food until it is removed and manually shut down. Master switch must be shut off for 10 minutes before opening the oven door to check the product for doneness and removal from the smoker.
- Accessory equipment which must be installed if no hood is used above the appliance is the PV040 Evacuator to remove the smoke from models FEC300/500/750. PV040 Evacuator to be installed at the top center of the appliance is a set of louvers which open automatically when the smoker doors are opened and operates by drawing smoke from inside the oven and venting it out the top of the unit. It is the installer's responsibility to provide minimum 24 gauge ductwork of 10 inch pipe from those louvers and minimum 280 CFM mushroom type roof fan to remove smoke from the building.
- Adequate makeup air is required for safe operation of this appliance.

### TESTS AND APPROVALS

Fast Eddy's™ models FEC300/500/750 pellet fired rotisserie smoker ovens by Cookshack are both NSF and USDA approved, Warnock Hershey and ETL Listed Commercial Cooking Equipment in the USA and Canada.

### LIMITATIONS OF APPROVAL

The 2009 **IMC** limitations below are in accordance with the current **Wisconsin Amended ICC Code**:

The unit must be checked before operation each time, including:

- Pellets are loaded in pellet hopper and pellet slide is clean

- Fire pot is clean and clear of ash
- No build-up of grease is in the bottom of the cooking chamber
- Automatic ignition system will start the unit and oven is preheated to minimum 180°F prior to cooking (takes approximately 10 to 15 minutes)
- Control panel is set for smoking and cooking times desired.

The proper air spaces must be provided for this appliance, these are recommended as follows:

- Top – 18"
- Left side – 24" to load pellets and maintenance of rotisserie
- Right side – 24" for ash removal
- Front – 48" for loading and unloading of product
- Back – 24" maintenance of convection fan
- Floor – may be combustible material except under the firebox and 6" each side of firebox.

The exhaust flue must not be connected to a flue serving another appliance and has no dampers.

Misuse of this smoker can result in serious injury or fire hazard. Operate only per instructions.

The Cookshack rotisserie smokers must be installed in accordance with the manufacturer's installation recommendations and this approval.

#### DISCLAIMER

This approval will be valid through December 31, 2021, unless manufacturing modifications are made to the product or a re-examination is deemed necessary by the department. The Wisconsin Building Product Evaluation Number must be provided when plans that include this product are submitted for review. This approval addresses only the specified applications for the product and does not waive any code requirement not specified in this document.

Reviewed by: Jack A. Miller  
Commercial Building Plan Examiner

Approval Date: November 4, 2016 By: Jack A. Miller